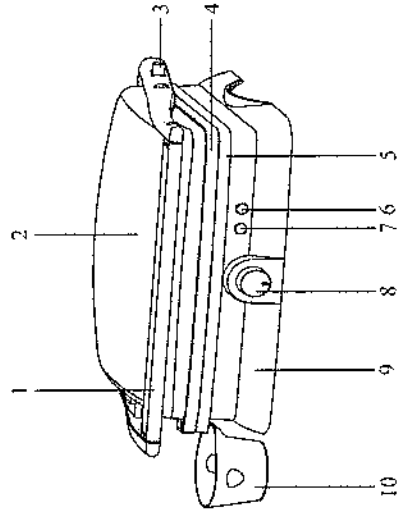


IMPORTANT SAFEGUARDS

- **READ ALL INSTRUCTIONS**
- Use only on AC 220-240 Volt, 50/60 Hz. Use only for household.
- Do not touch hot surfaces. Use handles and knob.
- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Do not operate any appliance with a damaged has malfunctioned or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Press Grill yourself. Take it to an authorized service station for examination and repair. An incorrect reassembly could present a risk of electric shock when the Press Grill is used.
- The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or risk of injury to persons.
- Do not use outdoors or for commercial purposes.
- Do not let power cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or heated oven.
- Do not intend to operate by means of an external timer or separate remote-control system.
- Unplug the unit when finished using.
- Extreme caution must be exercised when moving an appliance.

PARTS IDENTIFICATION



1. Handle
2. Upper Housing
3. Hinge Release Lever
4. Upper Non-stick Plate
5. Bottom Non-stick Plate
6. Ready Light (Green)
7. Power Light (Red)
8. Thermostat Knob
9. Bottom Housing
10. Oil Tray

BEFORE FIRST USE

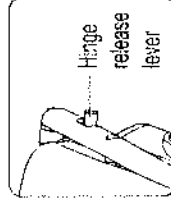
- Read all instructions carefully and keep them for future reference.
 - Remove all packaging
 - Clean the Cooking Plates by wiping a sponge or cloth dampened in warm water.
- DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONT THE COOKING SURFACES.**
- Dry with a cloth or paper towel.
 - For best results, lightly coat the cooking plates with a little cooking oil or cooking spray.
- Notice: When your Grill Toaster is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.**

HOW TO USE

- Set the Grill Toaster Temperature Control to your desired setting. At first, try a setting in the max. You may later adjust it lower or higher according to your preference.
- Close the Grill Toaster and plug it into the wall outlet. you will notice that the power and ready light will come on, indicating that the Grill Toaster has begun preheating.
- It will take approximately 5 minutes to reach baking temperature, the ready light will goes off.
- Open the Grill Toaster, put the sandwich, meat or other foods on the bottom cooking plate.
- Close the Grill Toaster. The ready light will go on again.
- Cook for about 3 to 8 minutes, the ready light goes off again, or until golden brown, adjusting the time to suit your own individual taste.
- When the foods is cooked use the handle to open the lid. Remove the foods with the help of a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating of the cook plates.
- Once you are finished cooking, disconnect the plug from the wall outlet and leave unit open to cool.

USE AS OPEN GRILL

- Place Grill Toaster on a clean flat surface where you intend to cook. The Grill Toaster can be positioned in flat position.
- Upper plate/cover is level with lower plate/base. The upper and lower plates line up to create one large cooking surface. The Grill Toaster to this position, locate the hinge release lever on the right arm.
- With your left hand on the handle, use your right hand to slide the lever toward you. Push the handle back until the cover rests flat on the counter. The unit will stay in this position until you lift the handle and cover to return it to the closed position.
- Use the Grill Toaster as an open grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on an open grill), fish and vegetables.



- Cooking on the open grill is the most versatile method of using the Grill Toaster. In the open position, you have double the surface area for grill.

- You have the option of cooking different types of foods on separates without combining their flavors, or cooking large amounts of the same type of food. The open position also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to you liking.



Flat Position